

ANTIPASTI & ZUPPE

頭盤

MINISTRONE ALLA GENOVESE	TRADITIONAL MIX VEGETABLES SOUP, PARMA HAM, PARMESAN CHEESE, BASIL PESTO 傳統意大利蔬菜湯	180
STRACCIATELLA & POMODORO	SMOKED STRACCIATELLA CHEESE, CHERRY TOMATOES, TOMATO WATER, PESTO CAVIAR 煙燻芝士, 車厘茄, 番茄水, 香草魚子醬	280
CAPASANTA & OSTRICA	HOKKAIDO SCALLOPS, PURPLE POTATO ESPUMA, BLACK TRUFFLE, OYSTER SORBET 北海道帶子, 紫薯泡沫, 黑松露, 蠔雪葩	300
UOVO	SLOW COOKED ITALIAN ORGANIC EGG, CAULIFLOWER DUO CARROTS VINAIGRETTE 慢煮有機蛋, 椰菜花泡沫, 甘筍醋	280
TARTARA DI VITELLA	GRASS FED ITALIAN VEAL TARTARE, ROASTED CELERY ROOT MARINATED PAPRIKA EGG YOLK, BURRATA SORBET 草飼生牛仔肉他他, 烤芹菜根, 紅甜椒醃蛋黃, 水牛芝士雪葩	320
FEGATO GRASSO	PAN-FRIED FOIE GRAS, TOASTED HAZELNUTS, MORELS MUSHROOMS, CHESTNUTS MOUSSELINE, FRESH FIGS 法國煎鴨肝, 烤榛子, 羊肚菌, 栗子慕斯, 鮮無花果	380

PASTA

意大利粉

APPETIZER / MAIN

PAPPARDELLA RIPIENA	SLOW COOKED LAMB, PORCINI MUSHROOMS, SMOKED PARMESAN CHEESE 自家製寬麵條, 慢煮羊肉, 牛肝菌, 煙燻芝士	240/ 420
TAJARIN AL DOPPIO BURRO	BUFFALO DOUBLE BUTTER SAUCE, MAJORAM, PECORINO DI FOSSA CHEESE, BLACK TRUFFLE 自家製意大利蛋麵, 厚水牛油, 山羊芝士, 黑松露	240/ 420
LITTLE NICHOLINI'S	RAVIOLI, MASCARPONE, BLACK TRUFFLE SAUCE 意大利雲吞, 黑松露芝士醬	240/ 440
BOTTONI DI SCAMORZA E GAMBERI ROSSI	CHEESE RAVIOLI, MAZZARRA RED PRAWNS CRUDO JERUSALEM ARTICHOKE EMULSION 自家製煙燻芝士雲吞, 西西里紅蝦, 耶路撒冷朝鮮薊忌廉	300/ 580
LINGUINE CON ASTICE	BOSTON LOBSTER, TOMATO SAUCE, BASIL 扁意粉, 波士頓龍蝦, 番茄醬, 香草	260/ 480
	ADDITIONAL \$180 UPGRADE TO BLUE LOBSTER (LIMITED PORTION) 另加 \$180 可升級至藍龍蝦 (限量供應)	

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK THE MANAGER.
我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理。
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費, 均以港元計算

PESCE & CARNE

主菜

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| ASTICE BLU & MERLUZZO | POACHED FRENCH BLUE LOBSTER AND ATLANTIC COD FISH CANNOLO
BEETROOT HOLLANDAISE, BRIOCHE SPONGE
法國藍龍蝦, 大西洋鱈魚, 甜菜根荷蘭醬 | 688 |
| AGNELLO | ROASTED LAMB RACK, BLACK GARLIC, PISTACHIO REDUCTION,
CHARCOAL CARROTS, HONEY MUSTARD
烤羊鞍, 黑蒜, 開心果醬, 炭燒蘿蔔, 蜜糖芥末醬 | 520 |
| LA COTOLETTA | VEAL MILANESE, CHERRY TOMATO SALAD, ARTICHOKE
米蘭炸薄片牛仔肉, 車厘茄, 朝鮮薊 | 520 |
| WAGYU DUO | AUSTRALIAN M7 SIRLOIN AND SLOW COOKED AUSTRALIAN BEEF CHEEK,
WHITE POLENTA, COMPRESSED PLUM, CHIANTI WINE REDUCTION
M7澳洲西冷, 慢煮牛臉頰, 白玉米糕, 紅酒汁 | 650 |
| SOGLIOLA
ALLA MUGNAIA | GRILLED OR MUGNAIA DOVER SOLE, LEMON BUTTER SAUCE,
SEASONAL VEGETABLES, PARSLEY
扒或香煎龍利魚柳, 檸檬牛油汁, 香草 | 688 |
| LA FIORENTINA | ITALIAN T-BONE STEAK,
ROSEMARY POTATOES, SEASONAL VEGETABLES
(FOR TWO TO THREE PERSONS)
意大利T骨牛扒, 新鮮時令蔬菜
(兩至三位用) | 1588 |
| CASSERUOLA TOSCANA | TUSCAN SEAFOOD CASSEROLE, BOSTON LOBSTER, COD FISH
HOKKAIDO SCALLOPS, ITALIAN SCAMPI, ACQUA PAZZA SAUCE
(FOR TWO TO THREE PERSONS)
托斯卡納海鮮砂鍋, 波士頓龍蝦, 鱈魚,
北海道帶子, 意大利小龍蝦, 拿波里水煮魚醬
(兩至三位用) | 1588 |

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